

April 16, 2002

Captain Charles Otto III
USPHS
Center for Disease Control and Prevention
NCEH/ Vessel Sanitation Program

cc: Captain Dave Forney
Commander Jaret Ames

Captain Otto,

I have just received the final inspection report from the inspection that was held aboard Arabella on Saturday April 13th while operating in the USVI / BVIs. We are currently taking corrective actions as prescribed by the vessel sanitation guidelines – itemized as follows:

Item No. 6: Potable Water – Distribution

The procedure for recording has been corrected as of April 13th. The charts are being initialed and dated daily and the calibration of the recorder is being made daily and recorded. Charts are changed every 24 hours – we will have the proper range charts on board and in use prior to May 1st. In order to confirm this, the Mate (2nd in command) will do periodic inspections of the charts and logs.

Item No. 8: Potable Water System – Backflow

After talking with our Operations Manager, John Taft, it has been brought to my attention that the series 9 backflow preventers (hot & cold lines) had been installed after the last inspection. The location of the backflow preventers is above the washing machine in an area that made it difficult to observe. This makes the series 8 backflow preventer up the line outmoded – being functionally replaced by the series 9 which was not observed during the inspection. I will be happy to provide photographs for your inspection.

Series 9 backflow preventers will be installed at each deck tap and the water supply line located in the lazarette beneath the Spa prior to May 1st.

Item No. 8: Potable Water – Production

The bunkering log will be filled out every 4 hours when water production occurs on board - for free residual halogen monitoring.

Item No. 21: Nonfood-Contact Equipment Construction

As per our request in January, we plan to install profile strips around the perimeter of the oven as well as each microwave unit. Until then, the food handlers are taking all precautions to ensure proper cleanliness in these areas.

Item No. 26: Food-Contact Equipment/Safety

We are working on designing a barrier to keep the pots and pans stored in the cabinet under the galley prep sink from being splashed by water coming through the airgap, yet still allowing the airgap to function properly. Once this is completed, we will send photographs of the final result. In the meantime we clean and sanitize each pan when it is removed from the cabinet prior to being put to use. The pan is then cleaned and sanitized again before going back into the cabinet.

Item No. 28: Equipment Cleaning Frequency

The ice machine has been placed on a bi-weekly cleaning schedule or as often as needed, whichever comes first. In the event that the interior of the ice machine is found to be soiled during an in-house inspection, a review session will be held on the proper cleaning procedure and inspection will occur more frequently to verify cleanliness.

Item No. 33: Bulkhead Construction / Cleanliness

The gap along the hand-washing sink drain, where the pipe penetrates the bulkhead panel will be addressed during wet-dock on returning to Arabella's homeport (Newport, RI). A profile piece will be installed to enclose the gap. We will send photographs to verify the corrective action as soon as it is completed.

I do hope you find each corrective action taken as being positive in reference to the health and safety of both crew and passengers on board Arabella. However, please contact me if you have any questions or concerns regarding our actions.

Best regards,

Kimberly Jensen Paltridge

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